



**SAWADEE KRUB/KA**

**สวัสดิ์คร์บ สวัสดิ์คคะ**

Welcome to Anissa’s Thai Kitchen

In 2004 we opened our first restaurant, 101 THAI KITCHEN in Hammersmith, London. We were pioneers in bringing authentic and traditional ‘real’ Thai food, especially that of the Isaan (Northeastern) region to both the UK Thai community and the wider public. We are also fortunate to have with us our Auntie Bee whose Southern culinary expertise is second to none, making our restaurants the only ones in the UK who specialise in the food of Southern Thailand.

All these influences come from our birth place of Roi Et in the Isaan region and Hat Yai in the South.

At Anissa’s, you too can now enjoy these authentic dishes.

Thai food in the UK has been over adapted and even eaten incorrectly, some may suggest “westernised”. We’re here to offer alternatives.

We also want you to experience the joy of eating them in the traditional Thai way. To truly appreciate our food, we recommend you eat with a spoon, fork and sometimes, if necessary, don’t be shy to use your fingers! The menu may be new to you but please take it from us that these are the kind of foods that Thais love to eat and we would love to share it with you.

We also love to talk about our food and can suggest tasty dishes to suit novice and seasoned diners alike so please ask our staff for assistance and recommendations. Explore our cuisine and embark on our culture and who knows, maybe you’ll never want to use chopsticks with Thai food ever again!

Being in the New Forest we are lucky that we’re surrounded by the freshest of ingredients and produce. Meat and eggs from local farms and butchers, seafood from the Hampshire coast and locally grown vegetables and mushrooms. We use these fantastic local ingredients alongside our exotic Thai herbs and spices to create these special dishes but without compromising the true Thai tastes.

So relax, be brave, be bold, be Thai and enjoy your meal

Sutti & Nong

**Important Allergies Information**

Please inform us before ordering of any allergies you may have so that we can help you decide. We will do our best to accommodate your dietary requirements.

**The small prints**

- \*Many of the accompanying sauces may contain chillies or are hot
- \*Food will/may contain msg
- \*Our food is prepared in a kitchen where nuts, gluten and other know allergens may be present.
- \*Please be aware that fish, chicken or duck or meat will/may contain bone
- \*We cannot list all the ingredients in our menu, if you are not sure or wish to know what’s in your food please let us know. We will do our best to help you.
- \*We try our very best to make our food as authentic as possible. Some dishes may be very spicy, strong tasting, pungent or even strange but we will be very happy to assist you in ordering.
- \*Due to the nature of our cooking, a lot of the dishes cannot be rushed as they are not prepared in advance, and will take some time to cook especially during busy times.
- We apologize in advance.

**The Chilli Guide**

mild hot very hot extremely but pleasantly hot

These are guidelines only. In a lot of the dishes we can adjust the level of hotness for you, wether it be down...or up!

**PLEASE ASK FOR TODAYS SPECIAL**

**SNACKS**

Something to nibble whilst we cook your food

**Crispy Chicken Crackling** **หนังไก่ทอด** 3

Simply irresistible!

**Spicy Prawn Crackers** **ข้าวเกรียบกุ้ง** 2

**Vegetable Spring Rolls** **ปอเปี๊ยะทอด** 6.5

Wrap your mini spring rolls with fresh leaves, aromatic herbs and sweet chilli sauce for an authentic experience.

Contains wheat (flour and soy sauce)

**Chicken Satay** **สะเต๊ะไก่** 6.5

Grilled chicken skewers. Served with peanut sauce and sweet pickled vegetables for a balance of flavours.

Contains nuts

**Kanom Jeeb** **ขนมจีบ** 6.5

Steamed chicken and prawn dumplings with sweet ginger soy sauce

And a drizzle of garlic oil.

Contains egg, sesame oil and wheat (flour and soy sauce)

**Veggie Kanom Jeeb** **ขนมจีบเจ** 6.5

Steamed vegetable dumplings. No meat but equally tasty.

Contains sesame oil, wheat (flour and soy sauce)

**Prawns in Blanket** **กุ้งห่มผ้า** 6.5

Crispy fried marinated king prawns wrapped in pastry

Contains wheat (flour and soy sauce)

**Tod Mun Plaa** **ทอดมันปลา** 6.5

Homemade Thai style fishcake with red curry paste, green beans, Kaffir lime leaves and sweet basil.

Contains fish, shellfish, molluscs, crustaceans and egg \* sauce contains nuts

**Garlic Salt Squid** **ปลาหมึกทอดพริกเกลือ** 8

Deep fried squid in light batter, coated with seasoned sea salt, spring onion, fresh chillies, crispy garlic and shallots.

Contains molluscs

**Thai Beef Jerky** **เนื้อแดดเดียว** 8

Fried seasoned dried beef with Sriracha sauce. Simple, but can be addictive.

Contains fish product, molluscs and wheat ( oyster sauce and soy sauce )

**Isaan Sausage** **ไส้กรอกอีสาน** 7

Grilled homemade sour sausage made with pork, garlic and rice. Accompanied by fresh sliced ginger, roasted peanuts, fresh coriander and for the brave...a whole chilli

Contains nuts

**SHARING DISHES**

**Thai meals are best shared so please order a few dishes and enjoy with your friends.**

**Grilled seabass** **เมี่ยงปลาเผา** 23

Whole seabass, grilled . Wrap your own with soft lettuce, aromatic herbs, rice noodles and a sweet sour chilli peanut sauce. A nice clean and fun dish, perfect with a drink or two.

Contains fish, nuts

**Lemon Seabass** **ปลากะพงนึ่งมะนาว** 20

Steamed whole seabass, served in a an exciting hot pot, with spicy hot and sour chilli garlic lemon sauce and fresh celery.

Contains fish and celery

**Ginger seabass** **ปลากะพงนึ่งขิง** 20

Steamed whole seabass, served in a hot pot, with light sesame soy sauce, New Forest mushroom, fresh ginger, coriander and spring onion.

Contains fish, sesame oil and wheat (soy sauce)

**Choo Chee Plaa Grapong** **จู้จี้ปลากะพง** 20

Whole seabass, filleted, fried and topped with a rich red curry sauce, fresh basil and lime leaves.

Contains fish, shellfish (shrimp paste)

**Plaa Dook Pad Ped** **ปลาดุกผัดเผ็ด** 12

Stir fried catfish with homemade spicy chilli herbal paste, Thai aubergines, fresh green peppercorns and basil. HOT HOT HOT!

Contains fish

*We recommend steamed jasmine rice and Thai omelette or any sides*

**SOM TUM** **ส้มตำ** 6.5

One of Thailand’s most popular dishes of Isaan origin. Shredded fresh green papaya salad with hot and sour dressing, green beans, tomatoes, fresh lime.

*A perfect additional dish to your meal*

**VEGAN OPTION AVAILABLE**

**Som Tum Thai** **ตำไทย** 9

Sweet, sour, spicy and refreshing Bangkok style with dried shrimps and roasted peanuts.

Contains nuts, fish product and crustaceans

**Som Tum Lao** **ตำปลาร้า** 9

Isaan/Laotian version with dried chillies, Isaan fish sauce and wild hog plum.

Contains fish product and molluscs

**Som Tum Korat** **ตำโคราช** 9

Intense flavours. A mix of Thai and Lao Som Tum with Isaan fish sauce, dried shrimps and roasted peanuts.

Contains nuts, fish product and crustaceans

**Tum Sua** **ตำซั่ว** 10

Soft rice noodle, pickled cabbage and chicken cracklings are added to the Som Tum Lao, creating an exotic balance of tastes and texture.

Contains fish product and crustaceans

**Gai Yang Kao Suan Gwang** **ไก่ย่างเขาสวนกวาง** 12

Grilled marinated whole corn fed poussin, with original recipe from the famous Isaan district of Kao Suan Gwang in Khon Khaen. Served with a spicy

‘Jaew’ tamarind sauce.

Contains nuts, molluscs and crustaceans ( soy, oyster and fish sauce)

**The Isaan Set 🌶️🌶️** ชุดอีสานคลาสสิก 23  
When it comes to Isaan food, this is the number 1 combination.  
Grilled whole corn fed poussin, marinated with Thai herbs. Served with SomTum of your choice, sticky rice and special Jaew sauce.  
Contains nuts, molluscs and crustaceans ( soy, oyster and fish sauce)  
*Throw away your cutlery... you won't be needing them!*

**Crab Garee 🌶️** ปูผัดผงกะหรี่ 20  
Locally caught crab cooked in a light, mild curry powder with egg, milk, spring onion and celery.  
Contains wheat ( soy sauce and oyster sauce) dairy and celery

**Crab with Black Pepper 🌶️🌶️** ปูผัดพริกไทยดำ 20  
Locally caught crab cooked in a savoury garlic, coriander and black pepper sauce. It's "peppery" hot.  
Contains wheat ( soy sauce and oyster sauce)  
*Roll up your sleeves. Go in with your hands. Get messy...and enjoy*

**LAAB 🌶️🌶️🌶️**  
Isaan national dish, popular all over Thailand and the world. Laab is a salad like dish of cooked meat or fish, mixed with chillies, plenty of fresh herbs, crunchy toasted ground rice, fish sauce and lime. Served with fresh vegetables, salads or herbs as a refreshing accompaniment.

*Laab is best eaten with sticky rice and lots of fresh vegetables and herbs*

<b>Laab Ped</b> , Minced duck	ลาบเป็ด	10
<b>Laab Gai</b> , Minced chicken	ลาบไก่	9
<b>Nam Tok Plaa Grapong</b> , Fried seabass	น้ำตกปลากะพง	20

All the above contains fish or fish product Gluten free

<b>Neua Yang Nam Tok</b> , Sliced grilled sirloin steak	เนื้อย่างน้ำตก	15
<b>Laab Hed</b> New Forest mushroom	ลาบเห็ด	10

Contains wheat ( soy sauce) and molluscs and fish product  
Contains wheat ( soy sauce) Vegan

**Kua Gling Moo 🌶️🌶️🌶️** คั่วกลิ้งหมู 10  
Famous Southern Thai stir fry with minced pork, homemade spicy chilli paste and lime leaves. Rustic, hot and comforting.  
Contains fish product and crustaceans Gluten free  
*Recommended with steamed jasmine rice and Thai omelette*

**Gaeng Lueng Goong 🌶️🌶️🌶️** แกงเหลืองกุ้ง 10  
Classic Southern Thai spicy and sour yellow curry with homemade fresh chilli and turmeric curry paste, prawns and vegetables. This one is fiery!  
Contains fish product and crustaceans Gluten free  
*Recommended with steamed jasmine rice and Thai omelette*

**Green Curry Chicken 🌶️** แกงเขียวหวานไก่ 10  
Coconut curry with free range chicken with homemade fresh green chilli paste, Thai aubergine, local squash and sweet basil .  
Contains fish product and crustaceans Gluten free  
*Steamed jasmine rice or plain soft noodles works best with a Green Curry*

**Panang Curry Beef 🌶️** พะแนงเนื้อ 10  
Aromatic, rich Red curry with stewed British beef, Thai aubergines, lime leaves and sweet basil.  
Contains fish product and crustaceans Gluten free  
*Great with steamed jasmine rice and any sides*

**Massamun Curry 🌶️**  
Cooked according to Grandma's original recipe. This is a mild, rich, aromatic curry with baby potatoes, onion and peanuts. Served on the side with Thai sweet pickled vegetables for a perfect balance  
*Recommended with coconut rice*

<b>Slow cooked English Lamb shank</b> แกงมัสมั่นขาแกะ	15
<b>Stewed free range chicken chunks</b> แกงมัสมั่นไก่	12

Contains fish product, crustaceans and peanuts Gluten free  
**Vegan Massamun** แกงมัสมั่นเจ 9  
Contains nuts Gluten free

**Chicken Pad Cashew nuts 🌶️🌶️** ไก่ผัดเม็ดมะม่วง 9  
This is Chicken cashew nuts of Thailand. chicken breast pieces in a dry light batter, stir fried fried with a savoury sweet chilli paste, onion, cashew nuts and fried red chillies.  
Contains crustaceans, molluscs and wheat ( oyster sauce and soy sauce )  
*Egg fried rice would work well*  
**VEGAN OPTION AVAILABLE**

**Pad Prew Waan Goong** ผัดเปรี้ยวหวานกุ้ง 10  
Prawns sweet and sour. It may be sweet and sour but this is our own Thai version with homemade fresh tomato sauce and fresh vegetable. All natural and healthy.  
Contains crustaceans Gluten free  
*Egg fried rice would work well*  
**VEGAN OPTION AVAILABLE**

**Kanom Jeen 🌶️🌶️** ขนมจีนน้ำยากุ้งใต้ 12  
Soft rice noodle with Southern spicy mackerel curry, fresh chopped vegetables, herbs, pickled cabbage and boil egg. True taste of the South perfected by Auntie Bee.  
Contains fish and crustaceans Gluten free

**Pad Thai Prawns** ผัดไทยกุ้ง 10  
Fried rice noodle with king prawns, free range egg, sweet radish, peanuts and tamarind sauce with bean sprouts and spring onion. One of Thailand's national dishes!  
Contains nuts, fish product and crustaceans Gluten free

**Soya Noodles Chicken** ผัดซีอิ๊วไก่ 10  
Fresh flat rice noodles. Stir fried with chicken, free range egg, soy sauce and fresh greens. One could say this is one of Thailand's most popular street food meal.  
Contains molluscs, wheat ( oyster sauce and soy sauce ) and egg

**Drunken Noodles Prawns 🌶️🌶️** ก๋วยเตี๋ยวผัดซีอิ๊วกุ้ง 12  
Fresh flat rice noodles. Stir fried with prawns, chillies, garlic, mixed vegetables and fresh basil. The Thais love to eat this noodles with or after a few drinks...hence the name!  
Contains crustaceans, fish product, molluscs and wheat ( oyster sauce and soy sauce )  
**VEGAN OPTION AVAILABLE**

**Pad Mee Betong** ผัดหมี่เบตง 9  
Famous noodles from Betong district of Southern Thailand. Yellow wheat noodles stir fried with chicken, oyster sauce and fresh greens.  
Contains molluscs and wheat ( oyster sauce and soy sauce )  
**VEGAN OPTION AVAILABLE**

**Crabmeat Fried Rice** ข้าวผัดปู 10  
Special fried rice with free range egg, butter and fresh local handpicked crabmeat. Best eaten on the sunny beaches of Phuket, but as we're in Britain just close your eyes and dream...  
Contains crustaceans, dairy (butter) and wheat ( soy sauce)

**Thai 'Train' Fried Rice** ข้าวผัดรถไฟ 9  
Famous because this fried rice was cooked and served on Thai trains many years ago and is still popular as street food today. Traditional Thai fried rice with chicken, free range egg, onion, tomato and fresh greens.  
Contains fish product, molluscs, wheat ( oyster sauce and soy sauce) and egg

**Chilli Fried Rice 🌶️🌶️** ข้าวผัดกระเพราหมูสับ 12  
Fried rice with minced pork, chillies, garlic and fresh basil topped with fried egg. A hearty dish, totally Thai , totally flavoursome.  
Contains fish product, molluscs ( oyster sauce) , wheat ( soy sauce) and egg

**Pad Grapow Gai Kai Dow 🌶️🌶️** ข้าวกระเพราไก่ไข่ดาว 12  
The ultimate Thai comfort food. Stir fried minced chicken with chillies, garlic and fresh basil. Served with a Thai jasmine rice and fried egg.  
Contains fish product, molluscs ( oyster sauce) , wheat ( soy sauce) and egg

		RICE	
Steamed jasmine rice	ข้าวสวย	Gluten free	3
Sticky rice	ข้าวเหนียว	Gluten free	3
Egg fried rice	ข้าวผัดไข่	contains wheat ( soy sauce) and egg.	3
Coconut rice	ข้าวมันกะทิ	Gluten free	3
Plain soft rice noodle	ขนมจีน	Gluten free	3

		SIDES	
Stir fried New Forest Mushroom	ผัดเห็ดรวม	vegan	6
Stir fried mixed seasonal vegetables	ผัดผัก	vegan	6
Thai style omelette	ไข่เจียว	Gluten free	5

Contains fish product and egg

**023 8028 4974**

Please follow us on



www.anissasthaikitchen.co.uk

Please visit our London restaurants at  
101 Thai Kitchen 352 King Street, Hammersmith W6 0RX  
Richmond Thai Kitchen 58 Hill Rise, Richmond Upon Thames TW10 6UB  
Our family members will be delighted to welcome you



The New Forest Marque®-The Sign Of True Local Produce

