

CHIANG MAI

32.95 per person
Minimum for 2 people

JAMPEE HOUSE PLATTER

Chicken satay (N), prawn tempura, prawn toasts, sweet corn cakes and vegetable spring rolls.

THAI GREEN BEEF CURRY

GRA PRAO PRAWN
PAD THAI CHICKEN
STEAMED RICE



PHUKET

35.95 per person
Minimum for 2 people

JAMPEE HOUSE PLATTER

Chicken satay (N), prawn tempura, prawn toasts, sweet corn cakes and vegetable spring rolls.

SEABASS MAKHAM
ROASTED DUCK RED CURRY

GRO PRAO CHICKEN
PAD THAI VEGETABLES
STEAMED RICE

BANGKOK

39.95 per person
Minimum for 4 people

JAMPEE HOUSE PLATTER

Chicken satay (N), prawn tempura, prawn toasts, sweet corn cakes and vegetable spring rolls.

STICKY CHICKEN

LAMB MASSAMAN CURRY
FOUR SEASON PRIK POW

PAD THAI CRISPY BEEF
SEASONAL VEGETABLES
STEAMED RICE

JAMPEE THAI

ESTD 2019



THAI SOUPS

Mushrooms 7.50 | Chicken 8.25 | Prawns 8.95

TOM YUM SOUP

A traditional Thai hot & sour soup with mushroom, cherry tomatoes, lemon juice, lemongrass, galangal, fresh chilli, kaffir lime leaves and coriander.

TOM KHA SOUP

A traditional Thai hot and sour coconut soup with mushroom, cherry tomatoes, lemon juices, lemongrass, galangal, chilli oil, kaffir lime leaves and coriander.

THAI CURRIES

Vegetable 13.95 (add tofu +£3.95)
Tofu 13.95 | Chicken or Pork 14.50
Beef or Prawns 15.95 | Duck 16.50

GREEN CURRY

Experience the famous fragrant Thai green curry, a delicious mix of coconut milk, bamboo shoots, courgettes, peppers, and sweet basil. A flavourful and aromatic dish!

MASSAMAN CURRY

Indulge in a traditional mild Southern Thai curry featuring a rich and sweet peanut sauce with coconut milk, onions, carrots, and potatoes. A comforting and flavourful dish!

RED CURRY

Enjoy a fragrant Thai red curry featuring coconut milk, bamboo, courgettes, peppers and sweet basil. (Duck includes pineapple & cherry tomatoes)

PANANG CURRY

Discover Panang curry, a flavourful variation of red curry, enriched with finely sliced kaffir lime leaves, red chilli, peppers, and fine beans.

JUNGLE CURRY

Enjoy a clear curry/broth with mixed vegetables, krachai, and sweet basil, simmered in a spicy paste. A unique Northern Thai dish from coconut-free forested areas!

YELLOW CURRY

Delight in a mild and creamy curry featuring a sweet aromatic blend of coconut milk, curry powder, turmeric, potatoes, carrots, and onions.

BBQ DISHES

SPECIAL ROASTED DUCK 17.95
Special roasted duck Thai style (Boneless)

CRISPY PORK BELLY 16.50

BARBECUED PORK 16.50

TWO COMBINATION BBQ MEAT 34.95

THAI SALADS

SOM TUM 10.95

Indulge in a traditional Thai green salad featuring shredded papaya, lime, carrots, cherry tomatoes, fine beans, garlic, fish sauce, fresh chilli, palm sugar, and peanuts, all tossed in a zesty Thai dressing. Vegetarian and vegan options available upon request!

LARB GAI 13.50

Warm salad of minced chicken combined with ground rice, ground chilli, red onion, spring onion, fresh mint leaves, coriander and splash of lemon juice.

PRAH GOONG 14.50

A delightful king prawns salad with kaffir lime leaves, red onion, spring onion, lemongrass, coriander, chilli oil in light coconut milk & Thai dressing.

CRISPY BEEF SALAD 16.95

Enjoy a refreshing crispy beef salad with kaffir lime leaves, red onion, and spring onion, enhanced by lemongrass, coriander, and a spicy chilli oil in a light coconut milk and Thai dressing.

CRISPY DUCK SALAD 16.95

Crispy roast duck served on a bed of vegetable, cucumber, spring and red onions, cherry tomatoes and dressed with hoisin sauce.

WOK FRY

Vegetable 12.95 (add tofu +£3.95)
Tofu 12.95 | Chicken or Pork 13.95
Beef or Prawns 15.50 | Duck 15.95

GRA PRAO Classic stir fry with fresh holy basil, onions, green beans, pepper fresh chillies and garlic.

HIMMAPAN Wok fry roasted cashew nuts with oyster sauce, mushroom, pepper, onion, spring onion. (Chicken in batter)

PRIEW WAN Homemade sweet & sour sauce stir fry with onions, spring onions, peppers, cucumbers and pineapples. (Chicken in batter)

NAM MAN HOI Thai traditional wok fry with mushrooms, onions, spring onions and peppers in oyster sauce.

KRATIEM A delicious Thai style garlic & pepper sauce with carrot, onions and spring onions.

KHING Fresh shredded ginger stir fry with mushrooms, black fungus mushroom, onions, spring onions and carrot.

STARTERS

PRAWN CRACKERS 3.95
Served with sweet chilli sauce.

JAMPEE HOUSE PLATTER 9.25
Minimum for two people | Price per person

A mix of special starters, chicken satay (N), prawn tempura, prawn toasts, sweet corn cakes and vegetable spring rolls.

JAMPEE MEAT PLATTER 12.95
Minimum for two people | Price per person

A mix of special starters, chicken satay (N), crispy duck rolls, spare ribs, chicken wings and calamari.

VEGGIE GYOZA 7.50

Golden fried, crispy Japanese dumplings packed full of vegetables with sweet chilli sauce.

VEGETABLE SPRING ROLLS 7.50

Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles served with sweet chilli sauce.

VEGETABLE TEMPURA 7.50

Crispy diced vegetables mixed in tempura with sweet chill sauce.

SWEET CORN CAKES 7.50

Marinated sweet corn in garlic & pepper, coriander, corn flakes with sweet chill sauce.

JAMPEE BAGS 7.50

Diced veggie mixed, sweet corn, potatoes, carrots and green peas in pastry deep-fried with sweet chilli sauce.

CRISPY TOFU 7.50

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

CRISPY AROMATIC DUCK

1/4 £17.95 | 1/2 £33.95

Crispy aromatic duck, slice cucumber, spring onion served with 6 pancakes and Hoy Sin sauce.

Extra 6 pancakes +3.60

CHICKEN SATAY 8.25

Tender strips of marinated chicken breast in Thai spice served with a homemade peanuts sauce.

CHICKEN WINGS 8.25

Deep fried chicken wings with fried salt & pepper, diced sweet peppers, onions, crispy garlic with sweet chilli sauce.

PORK DUMPLINGS 8.25

Steamed minced pork dumpling and water chestnut, carrot, black fungus mushroom wrapped in wonton topped with garlic. Served with sweet soy sauce and sesame seeds.

PORK SPARE RIBS 9.50

Grilled pork spare ribs marinated in honey and fresh herbs, grilled over charcoal finished off with sesame seeds.

PRAWN TOAST 8.25

Deep-fried minced prawns, coriander, pepper, bread crumb and sesame seeds with sweet chilli sauce.

PRAWN TEMPURA 8.95

Golden fried tempura king prawns with sweet chill sauce.

THAI FISH CAKES 8.25

Traditional Thai fish cake with our blend ground of fish, mild red curry paste, green beans, lime leaves & served with sweet chilli sauce.

CRISPY DUCK ROLLS 8.50

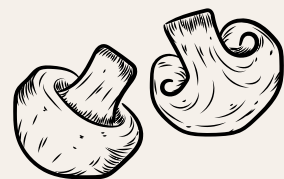
Shredded roast duck with carrots, white cabbage, black fungus mushroom and clear vermicelli noodles, hand wrapped in pastry & crispy fried served with HoiSin sauce.

CALAMARI 8.95

Enjoy squid rings fried in a crispy tempura batter and coated in breadcrumbs, seasoned with salt and pepper, and garnished with diced sweet peppers, onions, and crispy garlic.

CHEF'S SPECIAL

- STICKY TOFU** 🌱 13.95
A hearty bowl of crispy-fried tofu glazed in a sweet and sticky sauce, topped with sesame seeds and onions.
- ♥ **STICKY CHICKEN** 14.95
Enjoy a hearty bowl of crispy-fried chicken glazed in a sweet and sticky sauce, topped with sesame seeds and onions. Pure deliciousness!
- ♥ **CRISPY BEEF** 16.95
Crispy beef cooked to perfection, tossed in a special sauce with peppers and onions. A deliciously bold dish!
- ♥ **GRA PRAO MOO GROB** 15.95
Enjoy tender slow-cooked pork belly with crispy skin, fresh basil, green beans, sweet peppers, and caramelised onions. A hint of chilli and garlic adds a delightful kick to this flavourful dish!
- PIK GENG MOO GROB** 15.95
Delight in crispy pork belly stir-fried with red curry paste, coconut milk, galangal, kaffir lime leaves, onions, and green beans for a burst of flavour.
- PAD THAI MOO GROB** 🌱 🍄 16.95
Crispy pork belly stir-fried with rice noodles, eggs, carrots, spring onions and beansprouts, tossed in tangy tamarind sauce and served with crushed peanuts for added crunch.
- ♥ **PAD MEE MOO DANG** 16.95
Wok-tossed egg noodles with tender barbecued pork, crunchy beansprouts, carrots, onions, and spring onions for a savoury, satisfying dish.
- BRAISED BEEF MASSAMAN** 🌱 🍄 16.95
Succulent slow-braised beef in a creamy peanut and coconut sauce, paired with potatoes, carrots, and onions, subtly spiced with cinnamon and star anise, and finished with crispy shallots.
- ♥ **LAMB MASSAMAN** 🌱 🍄 17.95
Tender, slow-cooked lamb in a rich massaman sauce with potatoes, onion, carrots, and crispy shallots for a flavourful, melt-in-your-mouth experience.
- ♥ **GREEN SEABASS CURRY** 🌱 19.95
A crispy seabass fillet paired with our rich Thai green curry, simmered with bamboo, courgettes, peppers, and fragrant sweet basil for a perfect blend of flavours.
- ♥ **GOONG OB WOON SEN** 19.95
Juicy steamed king prawns with garlic, ginger, and spring onion, vermicelli, drizzled with dark soy sauce and topped with fresh coriander. Served in a traditional Thai Hot Pot for a fragrant, flavourful experience.
- ♥ **ESAN ZAP** 🍄 23.95
A perfect harmony of chargrilled chicken breast, fresh papaya salad, and sticky rice. A traditional Northeastern Thai combination for a truly authentic experience.



SEAFOOD

- ♥ **JUMBO PRAWN PAD THAI** 🌱 🍄 19.00
Thailand's iconic dish featuring stir-fried rice noodles with eggs, carrots, spring onions, and bean sprouts, all tossed in a tangy tamarind sauce, with crushed peanuts.
- GOONG YAI HORAPA** 🌱 19.00
Delicious jumbo prawns stir-fried with fresh chilli, basil, peppers, spring onions, baby corn, and green beans, infused with Thai herbs and spices. A flavourful delight!
- BLACK PRAWN** 🌱 19.00
Delicious stir-fried jumbo prawns in a savoury black pepper sauce, combined with sweet peppers, onions, spring onions, and carrots. A mouthwatering dish!
- ♥ **SALMON CHOO CHEE** 18.95
Delight in salmon fillets cooked in a delicately spiced and delicious Choo Chee curry sauce, accompanied by sweet peppers and served on a bed of tender pak choi.
- SALMON MAKHAM** 18.95
Indulge in a salmon fillet glazed in a rich palm sugar tamarind sauce with red onions, creating a perfectly balanced sweet and sour flavour. Served on a bed of fresh pak choi.
- THREE FLAVOUR SEABASS** 17.95
Enjoy a crispy fried fillet of seabass drizzled with sweet chilli sauce, accompanied by onions, peppers, carrots, and fragrant sweet basil. A delightful blend of flavours and textures!
- ♥ **PLA MANOW** 🌱 🌿 17.95
Seabass fillets steamed with ginger and spring onions, served in a traditional seafood sauce made from freshly squeezed lime, with plenty of freshly minced chilli and garlic. A light and zesty dish that highlights the natural favours of the fish.
- SEABASS MAKHAM** 17.95
Delight in crispy fried seabass fillets drizzled with a rich palm sugar tamarind sauce, creating a beautifully balanced dish with a delicately sweet and sour flavour profile.
- SEABASS CHOO CHEE** 17.95
Crispy fried seabass fillets in a delicately spiced Choo Chee curry sauce, enhanced with sweet peppers. A flavorful treat!
- ♥ **SIZZLING COD** 17.95
Crispy fried cod fillets in a delicately spiced Choo Chee curry sauce with sweet peppers, served on a bed of pak choi. A flavorful and satisfying dish!
- COD HOLY BASIL** 🌱 17.95
Enjoy crispy fried cod in a classic stir fry with fresh holy basil, onions, green beans, peppers, fresh chillies, and garlic.
- CRAB MANGO** 17.95
Lightly battered soft shell crab mango salad with julienned mango, peanuts, fried shallots, toasted in lime-chilli dressing and roasted coconut.
- BLACK PEPPER SPINDER** 🌱 17.95
Lightly battered soft shell crab topped with pepper, onion, spring onion, with a house special piquant black pepper sauce.
- ♥ **CRAB SAMUNPRAI** 18.95
Indulge in our delicately battered soft shell crab, elegantly drizzled with a savoury shrimp sauce and adorned with crispy fried ginger for a delightful crunch.

STEAKS & BIRDS

- ♥ **FOUR SEASON PRIK POW** 🌱 16.95
Enjoy stir-fried four seasons roast duck with chilli oil, bamboo shoots, onions, and fresh basil leaves. A savoury and aromatic dish!
- ♥ **PED MAKHAM** 16.95
Delight in crispy roast duck, lightly battered and deep-fried, served in a palm sugar tamarind sauce with red onion for a perfect sweet and sour balance. Presented on a bed of pak choi and topped with crispy shallots.
- KAE PRIK POW** 🌱 18.95
Enjoy a succulent grilled lamb cutlet topped with aromatic chilli oil, crunchy bamboo shoots, sweet onions, and fresh basil leaves. This dish offers a perfect blend of flavors and textures.
- BANGKOK LAMB** 🌱 18.95
Indulge in a delicious hot stir-fry featuring grilled lamb cutlet coated in a rich black pepper sauce, sweet peppers, onions, spring onions, and carrots, creating a vibrant and flavourful combination that will tantalise your taste buds!
- ♥ **KAE PAD CHA** 🌱 18.95
Enjoy a hot and spicy grilled lamb cutlet topped with onions, peppers, krachai, and zesty Thai herb chilli sauce for a bold and flavourful experience!
- GAI YANG** 18.95
Relish the popular Thai street food featuring grilled chicken marinated in aromatic Thai herbs and spices, served with a delightful sweet chili sauce.
- WEEPING STEAK** 19.00
Enjoy grilled sirloin steak marinated in aromatic Thai herbs, served sizzling with a flavourful dipping sauce of roasted rice powder and chilli powder. A delicious treat!

NOODLES

- Vegetable 12.95 (add tofu +£3.95)
Tofu 12.95 | Chicken or Pork 13.95
Beef or Prawns 15.50
- ♥ **PAD THAI NOODLE** 🌱 🍄
Experience Thailand's most famous dish: stir-fried rice noodles with eggs, carrots, spring onions, and beansprouts, all tossed in tamarind sauce and topped with crushed peanuts. A must-try delight!
- PAD KEE MAOW** 🌱
Enjoy a hugely popular Thai dish featuring spicy stir-fried large flat noodles with fresh garlic, chilli, bamboo shoots, fine beans, onions, peppers, and fragrant basil.
- PAD SEE EW**
Enjoy stir-fried large flat rice noodles in dark soy sauce, combined with egg, broccoli, carrots, and sweetheart cabbage for a delicious and satisfying meal!
- PAD MEE SUA**
Stir-fried egg noodles tossed with carrots, onions, spring onions and beansprouts for a quick and tasty dish!

SIDES

- PLAIN NOODLE** 7.25
Wok-tossed egg noodles with beansprout, spring onion, soy sauce.
- BROCCOLI** 8.95
Stir fry broccoli with oyster sauce, garlic and ginger.
- BEANSPROUTS** 8.95
Stir fry beansprouts with oyster sauce and spring onion.
- SPICY MUSHROOM** 🌱 9.50
Stir fry mushrooms with holy basil leaves, onions, green beans, fresh chillies and garlic.
- SEASONAL VEGETABLES** 9.95
Stir fry mixed seasonal vegetables with oyster sauce and garlic.
- PAK CHOI** 9.95
Stir fry Pak Choi with oyster sauce and fresh garlic.

RICE

- STEAMED RICE** 🌱 🍄 3.50
- STICKY RICE** 🌱 🍄 4.20
- EGG FRIED RICE** 🍄 4.50
- COCONUT RICE** 🌱 🍄 4.55
- CHUNKY CHIPS** 🍄 5.25
- ROTI** 🍄 3.80
- KAO PAD**
Vegetable 11.95 | Chicken 12.95 | Beef 13.95 | Prawns 14.95
Fried steamed rice with egg, carrot, onion, cherry tomatoes and spring onion.

- KAO PAD PIK GENG** 🌱
Vegetable 11.95 | Chicken 12.95 | Beef 13.95 | Prawns 14.95
Wok-fried rice with curry paste, krachai and holy basil leaves.

- KAO PAD SAPPAROD** 🍄 14.95
Wok-fried rice with prawns, raisins, onion, carrot, spring onion, pineapple, cashew nut, turmeric powder.

- EXTRA SAUCE** 50p

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order.

All prices include VAT at the prevailing rate.
A service charge of 10% will be added, go directly to the staff.
All Dishes can be cooked to your taste: mild, medium or spicy

🌱 Vegan 🍄 Gluten Free 🍄 Nuts

🌱 Slightly Spicy 🌱 Medium Spicy 🌱 Hot & Spicy